

Dinner Party for Daze

Thursday, July 16 1998

Appetizers

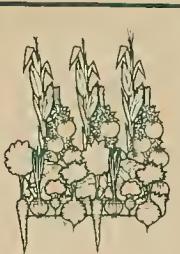
<i>Smoked Sturgeon Galette</i> Crispy potato, golden tomato horseradish creme fraiche, ossetra caviar.....12	<i>Soups of the day</i> 6 <i>Whitefish Wantons</i> Asian vegetables, and citrus soy.....7
<i>Crab and Corn Cake</i> Spicy red sauce and fried fennel.....9	<i>Risatta</i> Rock shrimp, shiitake mushrooms, ginger cream.....10
<i>*Crisp Roulade of Garlic Shrimp</i> Chinese souce.....10	<i>Grilled Quail with Pistachia Glaze</i> figs, jicama, warm bean salad.....12
<i>Escargat</i> French snails, prosciutto, garlic, fine herbs tomatoes and asiago.....12	

Salads

<i>Farté House Salad</i> Seasonal California greens, beet threads, toasted sunflower and hemp seeds.....6
<i>Mediterranean Caesar</i> Romaine, feta cheese dressing, oven roasted red onion.....7
<i>Fresh Mozzarella Salad</i> Handmade, marinated mozzarella, Roma tomatoes, arugula.....9
<i>Grilled Portabella Salad</i> Almond coated chevre, roasted red pepper, rosemary relish and balsamic vinaigrette.....9
<i>*Soft Shell Crabs</i> Artichoke ragout, frisée, Belgian endive and lemon-harissa vinaigrette.....12

Pizzas

<i>Smoked Chicken Pizza</i> Caramelized red onion, BBQ sauce, asiago.....8
<i>Grilled Vegetable Pizza</i> Three cheese blend and spicy tomato sauce.....8
<i>California Pizza</i> Chevre, roasted garlic, sun-dried tomatoes.....8
<i>Mushroom Pizza</i> Portabello, shiitake, mozzarella, arugula.....8
<i>Four Seasons Pizza</i> Nicoise olives, artichokes, prosciutto and portabello.....8



THE INCREDIBLE EDIBLE'S

31231 Southfield Road at 13 Mile
Beverly Hills, Michigan

FOOD &
SPIRITS

Fruits & Juices

ORANGE JUICE.....	.95
TOMATO JUICE.....	.65
V-8 JUICE.....	.65
GRAPEFRUIT JUICE.....	.65
PEACHES.....	.95
GRAPEFRUIT SECTIONS.....	.95
MELON (in season).....	.95

Eggs

*Below orders are served with two fresh eggs
pan fried to order. Served with hash browns.*

BACON AND EGGS.....	2.50
SAUSAGE AND EGGS.....	2.50
HAM AND EGGS.....	2.50
BEEF PATTIE AND EGGS.....	2.50
STEAK AND EGGS.....	2.75
CORNED BEEF HASH AND EGGS.....	2.75
EGGS AND TOAST.....	1.50
2 EGGS & TOAST without hash browns.....	1.00

Side Orders

TOAST & JELLY.....	.50
ENGLISH MUFFIN.....	.60
BACON.....	1.50
SAUSAGE LINKS OR PATTIES.....	1.50
HAM.....	1.50
BEEF PATTY.....	1.55
CORNED BEEF HASH.....	1.55
GYROS.....	1.50
ONE EGG.....	.75
TWO EGGS.....	1.00
CEREAL (Hot or Cold).....	.85
HASH BROWNS.....	.85
COTTAGE CHEESE.....	.95
BAGEL.....	.60
with cream cheese.....	.95
PITA BREAD.....	.55

Specials

Monday - Friday
until 11 a.m. only

2 eggs, hash browns,
sausage or bacon, toast
1.79

2 - 2 - 1 SPECIAL
2 eggs, hash browns,
2 sausage, 2 bacon,
1 piece of ham, toast
2.89

Omelettes

Made with fresh eggs.

WESTERN.....	2.95
HAM.....	2.65
CHEESE.....	2.65
PLAIN.....	2.50
MUSHROOM.....	2.65
FARMER'S.....	3.10

PANCAKES..... 1.55
Old fashioned buttermilk pancakes.

FRENCH TOAST..... 1.65
Made with our special bread.

Beverages

COFFEE.....	45
DECAFFEINATED COFFEE.....	45
MILK.....	75
CHOCOLATE MILK.....	75
TEA.....	60
ICED TEA.....	75
HOT CHOCOLATE.....	65
LEMONADE.....	75
PEPSI, DIET PEPSI	60

*Anything on the menu
is available for carryout*

644-9250

Open 7 Days A Week

We are open for Sunday Brunch — 9:00 am - 4:00 pm

(林) 活

Victor Lim is ready to serve you from 11 a.m. to 4 a.m. every day, including Sunday. If there is any complaint, he will receive it personally. His desire is for your pleasure always, the pleasure that comes with satisfying food well served. For luncheon, for dinner, for after the show or ball, come in and give yourself a treat at the one and only Victor Lim's, the house of good food at moderate prices.

(家) 酒

WANT TO TRY OUT CHOPSTICKS?



GET READY



GO

Thousands of years ago the Chinese gave up knife and fork, considering sawing up food at the table to be indelicate. They evolved the chopsticks, to deftly select portions of food and daintily deposit them in the mouth. The knife and other tools were relegated to the kitchen and pantry.

Thus, Chinese food comes to you prepared to be eaten with chopsticks, the morsels small enough to need no further cutting. Even lobster, Cantonese style, is broken up and the meat readily obtainable with a set of chopsticks.

With chopsticks, too, you can dip each morsel in appropriate sauce without having to pour the sauce over all.

Some people think it too hard a task to learn to eat with chopsticks. But really it is quite simple. The diagrams show you how to use them, and your waiter will be glad to help if you get stuck. Why not try a set? You'll find it fun, and, of course, you can always fall back on knife and fork until a little practice makes you perfect.



LIFTING FLAT FOOD



LIFTING ODD BITS



LIFTING ROUND OBJECTS

VICTOR LIM



48 WEST ADAMS AVENUE
(opposite Hotel Statler—at Grand Circus Park)
DETROIT 26, MICH.
For reservations—phone WOODWARD 1-0063



The Chinese Menu A La Carte

These suggestions are offered by Victor Lim to tease and satisfy your taste. By no means confine your desires to this printed list. Your waiter, and I, Victor Lim, are ready to serve your whim with Oriental food fantasies not listed here, and with suitable combinations of these authentic ancient and modern preparations to please any number of guests in your party.

E G G F O O Y O U N G		F R I E D A N D B O I L E D R I C E		B E E F	
Plain Egg Foo Young (2)	.80, (3)	1.00	Fried Rice (bar-b-q pork)	.95	Chow Ming Young (Vic's new dish on TV)
Chicken Egg Foo Young (2)	1.00, (3)	1.25	Mushroom Fried Rice	1.15	Lodjew Ngow (with green peppers)
Shrimp Egg Foo Young (2)	.90, (3)	1.10	Chicken Fried Rice	1.20	Fon Kee Lodjew Ngow (tomato, peppers)
Subgum Egg Foo Young (2)	1.00, (3)	1.25	Subgum Fried Rice	1.30	Steak Kow (tenderloin, peapods)
Canton Don		1.40	Shrimp Fried Rice	1.20	How You Steak (tenderloin, oyster sauce)
Mushroom Egg Foo Young (2)	.95, (3)	1.15	Lobster Fried Rice	1.75	Bok Toy Ngow (with greens)
Vegetable Egg Foo Young (2)	.90, (3)	1.10	Gai Woy Fon (chicken with greens)	1.50	Tim Shin Ngow (sweet-sour pungent)
Lobster Egg Foo Young (2)	1.25, (3)	1.75	Ngow Yoke Fon (beef with greens)	1.50	
C H O P S U E Y		B o w l B o i l e d R i c e		P O R K	
(Served with Rice)					
Extra Fine Chop Suey		1.30			
Shrimp Chop Suey		1.40			
Chicken Chop Suey		1.55			
Beef Chop Suey		1.55			
Vegetable Chop Suey		1.40			
Chicken Liver Chop Suey		1.45			
Subgum Chop Suey		1.55			
Chicken Liver Subgum		1.60			
Chicken Subgum Chop Suey		1.90			
Veal Chop Suey		1.55			
White Mushroom Chop Suey		1.55			
Fresh Mushroom Chop Suey		1.55			
Beef Chop Suey with Mushrooms		1.80			
Chicken Chop Suey with Pineapple		1.80			
Lobster Chop Suey		2.00			
Plain American or Chinese Chop Suey		1.20			
C H O W M E I N		S E A F O O D		P O R K	
(Served with Fried Noodles)					
Chop Suey Chow Mein					
Plain Chow Mein		1.30	Jow Har (shrimps, french fried, plum mustard sauce)	1.50	Bok Toy Gee (with Chinese greens)
Chow Mein with White Mushrooms		1.40	Woo Dip Har (shrimps blended with bacon)	2.00	Victor's Special (vegetables in season)
Subgum Chow Mein		1.65	Dow Shee Har (shrimps, black bean sauce)	1.65	Moo Goo Chow Yoke (mushrooms)
Chicken Chow Mein		1.65	Kear Jip Har (shrimps, catsup, garlic sauce)	1.75	Dow Shee Pai Goot (spare ribs, black beans)
Vegetable Chow Mein		1.65	Har Look (shrimps in shell, green onion)	1.75	Char Shue Toy (bar-b-q with greens)
Chicken Chow Mein with Mushrooms		1.90	Har Lung Woo (shrimps, lobster sauce)	1.80	Shue Pai Goot (bar-b-q spare ribs)
Beef Chow Mein		1.65	Har Kow (shrimps, peapods, mushrooms, greens)	2.00	Char Shue Ding (diced bar-b-q)
Chicken Liver Chow Mein		1.55	Hong Shue Har (breaded shrimps, peapods)	2.10	Gar Toy Yoke Shong (mixed meat, greens)
Shrimp Chow Mein		1.50	Tim Shin Har (shrimps, sweet-sour pungent)	1.90	Char Shue Dow Fo (bean cake, bar-b-q)
Chicken Liver Subgum Chow Mein		1.70	Subgum Har Yen (diced shrimps, greens)	2.10	Hung Shue Dow Fo (bean cake, shredded meat)
Lo Mein (Cantonese Style)		1.65	Yu Yuen (fish balls with Chinese greens)	2.50	Tim Shin Won Ton (krabach, sweet pungent)
Chicken Lo Mein (Cantonese Style)		1.80	Hong Shue Yu (breaded fish, Chinese greens)	2.00	Chow Won Ton (krabach, Cantonese style)
Chicken Subgum Chow Mein		2.00	Chow Lung Har (lobster, Cantonese style)	3.00	Tim Shin Yoke (sweet and sour-pork or ribs)
Lobster Chow Mein		2.10	Subgum Lung Har Ding (diced lobster)	3.00	
M E I N		P O U L T R Y		D E L I C A C I E S	
(Boiled Noodles)					
Yat-ka Mein		80	Moo Goo Gai Pan (salted chicken, Chinese greens, mushrooms)	2.15	Sam Mee Dip (for one) 1.00, (for two) 1.95 (egg roll, spans. ribs, fried shrimps)
Yat-ka Mein (bar-b-q pork)			Gai Kow (salted chicken, Chinese greens, mushrooms)	2.40	Say Mee Dip (for one) 1.35, (for two) 2.50 (egg roll, spans. ribs, shrimp, chicken liver)
Mushroom Yat-ka Mein (pork)		1.00	Ball Low Gai Pan (chicken, pineapple, greens)	2.40	Egg Roll (1) .35, (2) .70 (fried shrimps)
Chicken Yat-ka Mein		1.00	Hong Shue Gai (breaded chicken, peapods)	2.50	Fried Shrimps (small) .85, (large) 1.50
Shrimp Yat-ka Mein, with Tomato		1.20	Hung Yen Gai Ding (diced chicken, almonds)	2.50	Bar-b-q Pork (small) .70, (large) 1.20
Warr Mein (chop suey)		1.25	Gov Jai (bar-b-q chicken, Cantonese style)	1.95	Bar-b-q Ribs (small) .90, (large) 1.60
Mushroom Warr Mein		1.45	Tim Shin Gai (shrimps, sweet-sour pungent)	2.40	Yan Yoke Jin Gon (liver and bacon)
Chicken Warr Mein		1.40	Hung Yen See Gai (breaded boneless chicken)	2.75	Jow Won Ton (fried krabach, dried)
Chicken Warr Mein, with Mushrooms		1.60	Wan Shue Opp (boneless pressed duck)	2.10	Yung Moo Goot (stuffed mushrooms)
Subgum Warr Mein		1.60			Katie's Combination Plate (egg roll, spans. ribs, bar-b-q pork, fried rice, stuffed mushrooms)
W O R R T O N		S O U P		D E S S E R T S	
(krabach in soup)					
Char Shue Won Ton (pork)		90	Chicken Noodle Soup	.25	Ice Cream, any flavor or Sherbet
Gal Won Ton (chicken)		1.10	Chicken Mushroom Egg Drop Soup	.25	Homemade Pie .15 a La Mode
Shrimp Won Ton, with Tomato		1.25	Won Ton Soup (krabach)	.40	Almond Cookies
Lobster Won Ton		1.75	Gar Toy Gawn (Chinese vegetables)	.30	Assorted Fruits, Preserved, or
			Dow Foo Gawn (Chinese bean cake)	.50	Kum Quats
			Chicken Subgum Soup	.50	Sliced Pineapple
			Cream of Tomato Soup	.30	Victor Special Fruits (fresh pineapple, kum quats on ice)
			Chicken Soup, with Rice	.20	Chocolate Sundae
			Chicken Broth	.25	Fruit Parfait
					Cheese American or Swiss
					Lichee Nuts

(NOT RESPONSIBLE FOR ANY LOST ARTICLES)

Actor Lim's Family Dinner

These special combinations are offered to give greater variety along with quantity to families or other groups. Here is a choice chart of two groups of dishes, twenty in each from which to choose. They insure endless variety. Victor Lim, personally, would be glad to make selections and arrangements for your private parties, showers or banquets. Private dining rooms available

CHICKEN MUSHROOM EGG DROP OR WON TON SOUP EGG ROLL AND SLICED BAR-B-Q PORK, COOKIES AND MING-LING TEA INCLUDED			
DINNER FOR ONE (Choice of two from Group One)	2.75	DINNER FOR FOUR (Choice of two from both Groups)	11.00
DINNER FOR TWO (Choice of one from Group One and one from Group Two)	5.50	DINNER FOR FIVE (Choice of two from Group One and three from Group Two)	14.50
DINNER FOR THREE (Choice of two from Group One and one from Group Two)	7.75	DINNER FOR SIX (Choice of three from both Groups)	17.50
GROUP ONE			
PLAIN CHOW MEIN BEAN TOY GEE (PORK VEGETABLE) SHRIMPS IN GARLIC SAUCE BAR-B-Q SPARE RIBS VEGETABLE CHOW MEIN SWEET AND SOUR PORK FRIED RICE CHICKEN EGG FOO YOUNG SHRIMPS IN LOBSTER SAUCE PEPPER AND TOMATO BEEF SHRIMP CHOW MEIN FRENCH FRIED SHRIMPS CHICKEN WAI MEIN SHRIMP FRIED RICE CHICKEN LIVER SUBGUM CHAN SHUE TON (BAR-B-Q PORK) VEGETABLE LO MEIN CANTONESE STYLE PEPPER BEEF, GARLIC SAUCE SWEET AND SOUR SHRIMPS SUBGUM CHOW MEIN	GROUP TWO MO GOO GAI PAN (MUSHROOMS) CHICKEN BALL LOW GAI PAN (PINEAPPLE) CHICKEN CHICKEN SUBGUM CHOW MEIN GAI KOW (PEAPODS-GREENS) CHICKEN SWEET AND SOUR WON TON WARR SHUE OPP (PRESSED DUCK) LOBSTER CANTONESE STYLE PEPPER AND TOMATO STEAK STEAK KOW (TENDERLOIN TIPS) PEAPODS WOO DIP HAR (SHRIMPS) CHOW MING YOUNG (BEEF) CHICKEN ALMOND DING (DICED) LOBSTER DING (DICED LOBSTER) HONG SHUE YU (BREADED FISH) SWEET AND SOUR CHICKEN HONG SHUE GAI (CHICKEN) FRESH LOBSTER CHOW MEIN FRESH LOBSTER DON (FEG) LOBSTER SUBGUM FRIED RICE DOW SHEE GAI LOOK (CHICKEN)		

The American Menu

While Victor Lim has gathered the finest Oriental chefs in America to prepare exotic dishes for you, he also presents here the equally well-prepared favorites of our homeland. Choose without fear. All are the best, choicestable.

STEAKS AND CHOPS		FISH AND SEA FOOD		SALADS AND RELISHES	
(Served with French fried potatoes)					
Braised New York Cut Sirloin Steak	3.75	Braised Live Lobster, shoe string potatoes	3.00	Victor's Salad Bowl (shredded meat, cheese)	1.50
Braised Tenderloin Steak, Mushroom Sauce	3.75	Braised Whitefish, Maitre d'Hotel	1.90	Fruit Salad	.75
Roast Prime Rib of Beef au Jus	2.50	Braised Lake Erie Trout, Drawn Butter	1.90	Chicken Salad	1.00
Sizzling N. Y. A Extra Cut Sirloin Steak	4.75	Lobster a la Newburg in casserole	3.00	Crab Meat Salad	1.10
Braised Filet Mignon, Saute Mushrooms	4.00	Fillet of Sole, breaded, tartar sauce	1.50	Shrimp Salad	1.00
Braised Spring Lamb Chops, Mint Jelly	2.25	Cape Scallops, breaded, tartar sauce	1.75	Tuna Fish Salad	.85
Braised New Jersey Pork Chops, Apple Sauce.	1.85	Jumbo Frog Legs, breaded, tartar sauce	2.10	Head Lettuce and Tomato Salad	.40
Fried Calf's Liver with Bacon	2.00	Fried N. Y. Count Oysters, tomato sauce	1.75	Combination Salad	.75
Breaded Veal Cutlet, with Tomato Sauce	1.75	Oyster Stew, Boston Style, diced toast	1.25	Lobster Salad	1.50
Braised Ham Steak with Pineapple	1.90	Breaded Jumbo Shrimps, tartar sauce	1.75	Sliced Tomato, or Cucumber.	.25
Roast Vermont Turkey, with Dressing	2.00	Kate's Assorted Special (sea food plate)	2.00	Sliced Spanish Onion, or Green Pepper	.25
Fried Mill-fed Chicken with Pineapple	2.00	S A N D W I C H E S		Celery Hearts, or Sweet Pickles	.25
Chicken a la King in Casserole	2.25	Ham and Egg	.70	Quee or Stuffed Olives	.20
Bacon and Eggs with buttered toast	1.40	Chicken	.80	Celery Hearts and Queen Olives	.40
Ham and Eggs with buttered toast	1.50	Club House	1.10	French Dressing	.15
Scrambled Eggs in butter with toast (3)	1.00	Bacon and Tomato toasted	.60	Thousand Island Dressing	.25
Fried Eggs with toast (2) .75 (3)	.90	Fried or Boiled Ham	.60	Egg Salad	.75
A P P E T I Z E R S					
Fresh Shrimp Cocktail (small)	.40	Roast Pork	.55	P O T A T O E S	
Fresh Shrimp Cocktail (large)	.75	Hot Pork, potatoes	.75	French Fried	.25
Cherry Stone Clams	.75	Hot Sirloin Beef	.95	Hashed Brown	.30
Blue Points in Half Shell	.75	Fried Egg	.75	Shoe Strings	.35
Fruit Cup	.30	Cheese	.35	American Fried	.25
Fresh Crabmeat Cocktail	.90	Toasted Cheese	.40	Au Gratin	.40
Fresh Lobster Cocktail	1.25	Egg Foo Young	.50	B E V E R A G E S	
Fruit Juice	.15	Hot Prime Rib	1.90	Ming-Ling Tea (Cup) .10. (Pot)	.20
Tomato Juice	.15	Chicken Salad	.80	Coffee (Cup) .15. (Pot)	.25
		Tuna Fish Salad	.70	Milk .10 Plain Lemonade	.25
		Shrimp Salad	.80	Iced Coffee .20 Iced Tea	.20

(MINIMUM CHARGE TWENTY-FIVE CENTS PER PERSON)

CHOICE LIQUORS AND WINES

From

"The Great Mirror Bar"

The Great Mirror War
(Closest at 2 a.m.)

Finest, Most Unusual

COCKTAILS		
Motor City Special		.90
(Rum)		
Victor Lim's Cup		.80
(Rum)		
Katie's Parasol		.80
(Rum)		
Rangoon Gimlet		.80
(Gin)		
Pi-Ya		1.50
(in a Fresh Pineapple)		
Navy Grog		1.25
(Rum)		
Patton's Tank		1.50
(Rum)		
Air Force Test Pilot		1.25
(Rum)		
Zombie		1.25
Cocoanut		1.50
(in a Cocoanut)		
Gold Cup		.80
(Rum)		
Cobra's Fang		.80
(Rum)		
South Sea Mystery Gardenia		.80
Pearl Diver		.80
(Rum Cocoanut Milk)		
As You Mae		.80
Singapore Sling		.75
Planter's Punch		.80
Cuba Libre		.70
Fruit Punches		.60
Coffee Grog		.80
(Hot)		
Grass Hopper		.60
Hot Rum Swizzle		.80
(All other cocktails of your choice)		

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Folle Blanche (Light Chablis)	1.75		
Dry Semillon (Sauterne)	1.75		
Napa Burgundy Small Bottles	1.75		
Napa Pinot Noir (Light Burgundy)	1.75		
Other Domestic Wines (Per Glass)	.50		
Imported Wines (Per Glass)	.60		
Harvey's Bristol Milk	.65		
Harvey's Bristol Cream	.85		
Champagne Cocktail	1.10		
Wine Sour	.60		
Sherry Old Fashioned	.60		
AMERICAN CHAMPAGNE			
Large Bottle	7.50	Small Bottle	3.50
SPARKLING BURGUNDY			
Large Bottle	6.00	Small Bottle	3.50
BEERS			
Local Beer	.25	Outstate Beer	.30
Bantams			

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WHISKIES	
Blended	.50
Straight Bourbon	.65
Scotch	.65 and up
Canadian	.65
BLENDED BOURBON OR RYE	.70
COLLINS AND FIZZES	
Tom Collins	.60
Mint Gin Collins	.60
Rum Collins	.60
Wine Collins	.60
Golden Fizz	.70
Gin Fizz	.60
Sloe Gin Fizz	.60

Whiskey, Brandy, Gin, or Rum .60